

Mini Idli Fry



Ingredients:

Mini Idlis – 10 to 12
Tomato – 1, finely chopped
Onion – 1, finely chopped
Ghee – 4 tsp
Red Chilli Powder – 1 tsp
Curry Leaves – few
Coriander Leaves – few
Ginger Garlic Paste – 1 tsp
Oil as required
Salt as per taste

Method:

- 1. Heat little oil in a pan.**
- 2. Fry the idlis till golden and remove.**
- 3. Heat ghee in a pan over medium flame.**
- 4. Add the onions, tomatoes, ginger garlic paste and curry leaves.**
- 5. Saute for a minute.**
- 6. Add red chilli powder, salt and the fried idlis.**
- 7. Stir well and transfer to a plate.**
- 8. Garnish with coriander leaves.**
- 9. Serve.**